

MAIN MENU

Charcuterie Board \$26

Selection of three (3) cured meats, three (3) artisanal cheeses, seasonal fruits, whole grain mustard and fresh baked sourdough

Oyster Rockefeller* \$20

Four (4) Oysters baked with smoky bacon, spinach, parmesan cheese and absinthe

Shrimp Cocktail \$18

Served with lemon-basil aioli and yuzu cocktail sauce

Short Rib Arancini \$18

Fried balls of creamy risotto with beef short rib ragu and bordelaise sauce

12-Hour Smoked Pork Belly \$16

Strawberry gastrique and spicy candied peanut

Wagyu Steak Sandwich* \$18

Thinly sliced Australian Wagyu beef, black garlic aioli, arugula and parmesan on butter toasted sourdough

Ricotta Ravioli \$14

Butter & chives, silky tomato sauce and parmesan cheese

Buttermilk Chicken Fingers \$14

Hand breaded and fried, served with ranch dressing & buffalo sauce

Parmesan Truffle Fries \$12

Crispy potato dippers, truffle and parmesan, served with garlic aioli dipping sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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